

Eliseo Kienh

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TECHNICAL SKILLS

Cuisine Styles

Italian • Mediterranean • Plant-based • Asian Fusion • Pastry

Kitchen Skills

Baking • Cost Control

Operations

HACCP • Catering

Soft Skills

Quality Control • Time Management

PROFESSIONAL SUMMARY

Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

WORK EXPERIENCE

Executive Chef — Dicki, Leannon and Legros (2014-08-23 - Present)

- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.
- Maintained food cost under 35% with vendor negotiations and waste controls.

Line Cook — Smith - Brown (2022-01-09 - 2024-09-29)

- Managed kitchen of 14 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 228 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 20% through optimized dish pricing.

Line Cook — Halvorson and Sons (2015-01-06 - 2022-07-26)

- Maintained food cost under 34% with vendor negotiations and waste controls.
- Managed kitchen of 20 staff, implementing cross-training and reducing labor overtime.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Grady Inc Institute (2013)